



Our Commitment to Maintaining Clean, Sanitary and Safe Restaurants

We will be following these procedures to keep our guests and employees safe, healthy and happy:

- All employees will have their temperature taken prior to reporting to either restaurant.
- Appropriate PPE will be worn by all employees based on their roles and responsibilities and in adherence to state or local regulations and guidance.
- Door handles, light switches, menu stands and all associated equipment will be sanitized at least once per hour.
- Service stations, service carts, beverage stations, counters, handrails and stanchions will be sanitized at least once per hour.
- POS terminals will be assigned to a single server where possible and sanitized between each user and before and after each shift. If multiple servers are assigned to a POS terminal, servers will sanitize their hands after each use.
- Dining tables, bar tops, stools, chairs and napkin holders will be sanitized after each use.
- Condiments will be served in single use containers (either disposable or washed after each use).
- Check printers, credit card terminals, votives, pens and all other reusable guest contact items will be either sanitized after each use or single use.
- Offshoots menus will be disposable. Hive menu will be displayed on large menu board only.
- Online ordering system will be in place and advertised on large menu board so that guests may order from their phone, avoid the lines/register and enjoy the gardens until they are notified that their order is ready to be picked up.
- Storage containers will be sanitized before and after each use.
- Food preparation stations will be sanitized at least once per hour.
- Kitchens will be deep cleaned and sanitized at least once per day.
- Food and beverage items being prepared will be transferred to other employees using contactless methods only (leaving on expediting tables).

Thank you for your support and understanding.